



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>REYNA MARKET</b>			FACILITY ADDRESS <b>902 W MCFADDEN AVE, SANTA ANA, CA 92707</b>		
MAILING ADDRESS <b>902 W MCFADDEN AVE SANTA ANA, CA 92707</b>			IDENTIFIER <b>None</b>		
C/O - OWNER <b>GABRIEL ZAMBRANO-GEA GROUP INC</b>			RESULT <b>CLOSED</b>		
FACILITY ID <b>FA0011782</b>	RELATED ID <b>PR0011782</b>	SERVICE: <b>A01 - ROUTINE INSPECTION</b>		INSPECTION DATE <b>8/21/2019</b>	
PROGRAM DESCRIPTION <b>0306 - FOOD MARKET W/ 2+ PREP AREAS &lt;6000 SQ FT</b>			FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>E. CORTEZ - 08/16/2021</b>		REINSPECTION DATE: <b>N/A</b>

Based on an inspection this day, the compliance status (IN, MAJ, MIN, N/A, N/O, OUT, COS) has been identified below. Violations noted as MAJ, MIN or OUT must be corrected. Failure to correct the listed violation(s) prior to the designated compliance date may necessitate a reinspection at an additional fee. See the following page(s) for the California Health and Safety code sections and other applicable codes for the general requirements that correspond to the violation(s) noted below.

IN = In Compliance MAJ = Major MIN = Minor N/A = Not Applicable N/O = Not Observed OUT = Out of Compliance COS = Corrected on Site

**CRITICAL RISK FACTORS**

IN	MAJ	MIN	N/A	N/O		COS
●					<b>EMPLOYEE KNOWLEDGE</b>	
		●			1. Demonstration of knowledge	
					2. Food manager certification; food handler cards	
					<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>	
●					3. Communicable disease; reporting, restrictions & exclusions	
●					4. No discharge from eyes, nose, and mouth	
●					5. Proper eating, tasting, drinking or tobacco use	
					<b>PREVENTING CONTAMINATION BY HANDS</b>	
●					6. Hands clean and properly washed; gloves used properly	
●					7. Adequate handwashing facilities supplied & accessible	
					<b>TIME AND TEMPERATURE RELATIONSHIPS</b>	
	●				8. Proper hot and cold holding temperatures	
			●		9. Time as a public health control; procedures & records	
		●			10. Proper cooling methods	
				●	11. Proper cooking time & temperatures	
●					12. Proper reheating procedures for hot holding	

IN	MAJ	MIN	N/A	N/O		COS
					<b>PROTECTION FROM CONTAMINATION</b>	
●					13. Returned and reserve of food	
●					14. Food in good condition, safe and unadulterated	
	●				15. Food contact surfaces: clean and sanitized	
					<b>FOOD FROM APPROVED SOURCES</b>	
●					16. Food obtained from approved source	
			●		17. Compliance with shell stock tags, condition, display	
			●		18. Compliance with Gulf Oyster Regulations	
					<b>ADDITIONAL CRITICAL RISK FACTORS</b>	
			●		19. Compliance with variance, specialized process, & HACCP Plan	
			●		20. Consumer advisory provided for raw or undercooked foods	
			●		21. Licensed health care facilities/public & private schools: prohibited foods not offered	
●					22. Hot and cold water available	
●					23. Sewage and wastewater properly disposed	
	●				24. No rodents, insects, birds, or animals	

**GOOD RETAIL PRACTICES**

OUT		COS
	<b>SUPERVISION</b>	
	25. Person in charge present and performs duties	
	26. Personal cleanliness and hair restraints	
	<b>GENERAL FOOD SAFETY REQUIREMENTS</b>	
	27. Approved thawing methods used, frozen food	
	28. Food separated and protected	
	29. Washing fruits and vegetables	
	30. Toxic substances properly identified, stored, used	
	<b>FOOD STORAGE/DISPLAY/SERVICE</b>	
	31. Food storage; food storage containers identified	
	32. Consumer self-service	
●	33. Food properly labeled & honestly presented	

OUT		COS
	<b>EQUIPMENT/UTENSILS/LINENS</b>	
●	34. Nonfood contact surfaces clean	
	35. Warewashing facilities: installed, maintained, used; test strips	
●	36. Equipment/Utensils approved; installed; good repair, capacity	
	37. Equipment, utensils and linens: storage and use	
●	38. Adequate ventilation and lighting; designated areas, use	
	39. Thermometers provided and accurate	
	40. Wiping cloths: properly used and stored	
	<b>PHYSICAL FACILITIES</b>	
●	41. Plumbing; proper backflow devices	
	42. Garbage and refuse properly disposed; facilities maintained	
	43. Toilet facilities: properly constructed, supplied, cleaned	
●	44. Premises; personal/cleaning items; vermin-proofing	

OUT		COS
	<b>PERMANENT FOOD FACILITIES</b>	
●	45. Floor, walls, ceilings: built, maintained, and clean	
	46. No unapproved private homes/living or sleeping quarters	
	<b>SIGNS/REQUIREMENTS</b>	
	47. Signs posted; last inspection report available	
	48. Plan Review	
	49. Health Permit	
	<b>COMPLIANCE AND ENFORCEMENT</b>	
●	50. Permit Suspension - Imminent Health Hazard	
	51. Notice of Violation - Hearing	
	52. Permit Suspension	
	53. Voluntary Condemnation & Destruction (VC&D)	
	54. Impoundment	
	55. Sample Collected	

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### OPENING COMMENTS

The purpose of this visit was to conduct a routine inspection.

### 2. FOOD MANAGER CERTIFICATION; FOOD HANDLER CARDS - MINOR

Inspector Comments: A valid Food Manager Certificate was not available for review at the time of the inspection.

Violation Description: There shall be a Food Manager Certificate on the premises for the designated employee that has passed an approved and accredited exam. Food facilities that prepare, handle, or serve non-prepackaged food, shall ensure that all food handlers have an approved food handler card. (113947.1-113947.5, 113948)

### 8. PROPER HOT AND COLD HOLDING TEMPERATURES - MAJOR

Inspector Comments: The following foods were measured at the respective temperatures:

- Packages of cotija cheese above the meat display cooler: 84F
- Chicharon with soft sections of meat under the heat lamp and on a shelf in the warewash area measured: 93F
- Chorizo on the steam table: 98F
- Jello made with milk inside the glass display cooler measured 53F

The person in charge stated that the food had been held for less than 1 hour and the milk base jello was made more than 4 hours prior.

Corrective Action: The chorizo was re-heated to 165F and the rest of the above food was re-located to the walk-in cooler. The jello was discarded.

Violation Description: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. (113996, 113998, 114037, 114343(a), 114004)

### 10. PROPER COOLING METHODS - MINOR

Inspector Comments: Cooked onions with tomato sauce measured at 55F inside the cold top cooler located at the cook's line. The cook stated that the onions were cooked 2 1/2 hours.

Corrective Action: The container of cooked onions was re-located to the walk-in cooler

Violation Description: All potentially hazardous foods shall be RAPIDLY cooled from 135°F to 41°F within 6 hours. During this time, the food shall decrease from 135°F to 70°F within 2 hours. Cooling shall be accomplished by using one or more of the following methods: placing in shallow pans, separating into smaller portions, using rapid cooling equipment, using ice, or other approved methods. (114002, 114002.1)

### 15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - MAJOR

Inspector Comments: A fly was observed on top of the cutting board.

Corrective Action: The cutting board was washed, rinsed, and sanitized with 100 ppm chlorine.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(d), 114097, 114099.1, 114099.4, 114099.6, 114101(b-d), 114105, 114109, 114111, 114113, 114115(a, b, d), 114117, 114125(b), 114141)

### 16. FOOD OBTAINED FROM APPROVED SOURCE

Inspector Comments:

Violation Description: All food shall be obtained from an approved source and maintained in an approved food facility. Liquid, frozen, and dry eggs or milk, or its products shall be obtained pasteurized. (113980, 114021-114031, 114041, 114365, 114376)

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### 24. NO RODENTS, INSECTS, BIRDS, OR ANIMALS - MAJOR

Inspector Comments: Rodent droppings were observed in the following locations:

1. Inside the back warehouse storage room:
  - on the floor behind the soda crates located near the water heater
  - on the floor behind the water heater
  - on the floor under the soybean container storage shelf
  - on the floor near the back delivery door next to the 55 gallon of spice containers

2. Inside the employee locker room:

- on top of the yellow "Wet Floor Caution" sign

Eliminate the infestation/activity of cockroaches/rodents/flies/vermin from the food facility by using only approved methods. Remove all evidence of the infestation and thoroughly clean and sanitize all affected surfaces. Construct, equip, maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds and vermin including, but not limited to, rodents and insects.

Violation Description: Each food facility shall be kept free of insects, birds, animals, or vermin: rodents (rats, mice), cockroaches, flies. (114259, 114259.1, 114259.4, 114259.5)

### 33. FOOD PROPERLY LABELED & HONESTLY PRESENTED - OUT OF COMPLIANCE

Inspector Comments: Container's of salsa, sour cream, and jello were observed without labels in the customer area.

Provide labels for all customer self-service prepackaged foods. The labels are to be in English and must contain the following:

- a) the common name of the product
- b) a declaration of the ingredients used, in descending order of predominance by weight
- c) the name and place of business of the manufacturer, packer or distributor
- d) the net weight of the product

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. Consumer notification shall be provided for unpackaged confectionary food containing alcohol in excess of one-half of 1 percent by weight. Infant formula or baby food must not be offered for sale after the "use by" date. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5, 114365.2; Sherman Food, Drug and Cosmetic Law)

### 34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE

Inspector Comments: The following areas were observed with an accumulation of food debris and/or grime and/or grease:

- the gaskets on the reach-in coolers
- the shelves above the juice station area
- besides and around the entire flat grill
- under the flat grill
- between the flat grill and the deep fryer
- the top surface of both stoves
- the shelves inside the store walk-in cooler
- the door handle of the store walk-in cooler
- the top inner section of the ice machine

Remove the accumulation of food debris and/or grime and/or grease.

Violation Description: All nonfood-contact surfaces of utensils and equipment shall be clean. (114115 [c])

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### 36. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; GOOD REPAIR; CAPACITY - OUT OF COMPLIANCE

Inspector Comments: 1. The metal tortilla press was observed to not be NSF and/or commercial.

Equipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency.

2. Milk crates were observed being re-used.

Discontinue re-using unapproved containers, (i.e. single-use cans, styrofoam cups, crates, cardboard boxes, plastic grocery bags). After the food product has been opened, transfer the product into durable, washable, and cleanable working containers with lids.

3. The walk-in freezer door located in the warehouse was observed in disrepair. Repair and/or replace the door.

4. The door leading to the warehouse was observed loose. Re-install the loose door,

5. A single use spoon and a bowl was observed being used to scoop sour cream and rice inside the walk-in cooler.

Provide an approved utensil or device for dispensing food product.

Violation Description: All utensils and equipment shall be fully operative and in good repair. All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182)

### 38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREAS, USE - OUT OF COMPLIANCE

Inspector Comments: Light shields were observed missing above the upright meat slicer. Replace the light shields.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors, and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

### 41. PLUMBING; PROPER BACKFLOW DEVICES - OUT OF COMPLIANCE

Inspector Comments: The following sinks were observed clogged and overflowing with wastewater:

-the floor drain located in between the meat display cooler and cheese display cooler

-the floor sink located under the food preparation sink located in the kitchen.

Unclog the sinks. Maintain all plumbing in good repair.

Violation Description: The potable water supply shall be protected with a backflow protection device, as required by applicable plumbing codes. All plumbing, plumbing fixtures, and grease interceptors shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (14171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)

### 44. PREMISES: PERSONAL/CLEANING ITEMS; VERMIN-PROOFING - OUT OF COMPLIANCE

Inspector Comments: 1. Holes and/or gaps greater than 1/4 inch were observed in the following areas:

-the stainless steel panel located behind the 2-compartment sink was observed detached from the wall (Re-attach)

-the stainless steel panel located in between the 2-compartment sink and the mop sink was observed detached from the wall (Re-attach)

-above one base cove tile located under the flat grill

-above the upright meat slicer (replace the light shield panels)

-on the wall above the walk-in freezer located in the warehouse (replace the electrical outlet cover)

-on the wall next to the 55 gallon spice container storage in the warehouse (replace the electrical outlet cover)

-around the water pipes located under the food preparation sink located in kitchen

Properly rodent proof the interior/exterior of the premises. Seal all gaps that are greater than a 1/4 inch.

2. The soiled linen hamper was observed stored inside the walk-in cooler next to the food storage area.

Maintain employee clothing and personal effects in a room, enclosure, lockers, or other designated area or designated area separated from toilets, food storage, food preparation areas and utensil washing areas.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof; open-air barbecues shall be operated in an approved manner. (114067(j), 114123, 114143(a)&(b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

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**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN - OUT OF COMPLIANCE**

Inspector Comments: 1. The following areas were observed with an accumulation of food debris and/or grime:

- the outside of the walk-in freezer located in the kitchen
- the floors inside both walk-in cooler and walk-in freezer located in the customer/warehouse area
- the fan guards inside the warehouse walk-in freezer
- the ceiling inside the store walk-in cooler
- the a heavily soiled rag was observed under the food prep sink located in the warehouse area
- the floor around the meat and cheese display coolers

Remove the accumulation of food debris and/or grime.

2. The door frame outside of the walk-in freezer located in the warehouse was observed in disrepair. Repair the door frame.

3. A large opening on the ceiling was observed above the upright meat slicer located in the meat department. Replace the light shields panels to eliminate the large opening.

4. The walls surrounding the food preparation sink located in the kitchen were observed with the paint peeling off. Repair the walls so that they area smooth and cleanable.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable, and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143(d), 114266, 114268, 114268.1, 114271, 114272)

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### 50. PERMIT SUSPENSION - IMMINENT HEALTH HAZARD

#### Inspector Comments: IMMEDIATE HEALTH PERMIT SUSPENSION AND CLOSURE

The permit to operate the above named food facility is hereby temporarily suspended, and the facility is ordered immediately closed under the authority of Sections 114405 and 114409 of Division 104, Part 7, Chapter 13, Article 3 of the California Health and Safety Code. The attached Inspection Report specifies the conditions that warrant this closure and the Sections of the law that are being violated.

Any food facility for which the permit has been temporarily suspended shall cease all food handling, close and remain closed until all conditions warranting the closure are corrected and your permit has been reinstated by a representative of Environmental Health.

You are hereby notified that you have the right to request a hearing, within 15 calendar days after service of this Notice to show cause why the permit suspension is not warranted. Your failure to request a hearing within 15 calendar days shall be deemed a waiver of your right to a hearing.

An owner, manager or operator who fails to comply with this Closure Notice may be found guilty of a misdemeanor, with a possible fine of \$1,000.00 and/or imprisonment for not more than six months for each offense.

This Health Permit Suspension and Closure Notice is issued to you under the authority of the California Health and Safety Code, Division 104, Part 7, Chapter 13, Article 3. Copies of the Code Sections referred to herein may be reviewed at most public libraries, the Internet, or at Environmental Health.

Contact this office at the number noted on this report, during normal days of business to request a re-inspection, or if you have any questions.

If you are calling after 5:00 pm or on weekends, leave a message at (714) 433-6418 and an inspector/on call staff will call you back at their earliest convenience. Please make after hour request calls before 8:00 pm. The afterhours overtime rate through June 30, 2020 is \$45.75 per quarter hour, or fraction thereof; time charged includes all travel time.

The CLOSED notification seal was issued this date.

REASON FOR CLOSURE: Rodent activity and/or infestation and sewage back up.

The health permit is temporarily suspended until all of the below have been completed:

1. Eliminate all evidence of rodent activity from the facility.
2. Seal all gaps and crevices greater than 1/4 inch. (Refer to FM 44)
3. Wash, rinse, and sanitize all utensils, equipment, food contact surfaces, and non-food contact surfaces.
4. Provide a pest control service invoice.
5. Correct all violations noted on this report.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409)

### SIGNATURE(S) OF ACKNOWLEDGEMENT

It was agreed that a copy of this report will be sent to the e-mail address provided. The person in charge was directed to call this office if the report is not received within 2 business days. Additional information can be found at <http://www.ochealthinfo.com/eh/>.



NAME: C. Zambrano  
TITLE: Person in charge



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Signing for the receipt of the above report is not an admission of the facts of the violations set forth herein.

INSPECTOR:

L NIEVES, REHS  
ENVIRONMENTAL HEALTH SPEC III  
(714) 824-9891  
lnieves@ochca.com

Did you know that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food/product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of your gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 1714.25 of the Civil Code and Sections 114432 to 114434, inclusive, of the Health and Safety Code. For more information, please visit [ocfoodinfo.com](http://ocfoodinfo.com) or [wastenotoc.org](http://wastenotoc.org).